

Indexes to the *Technical Quarterly* Volume 45 (2008)

—Compiled by James J. Hackbarth, The Gambrinus Company

Author Index

- | | | | |
|---------------------------|--------------------|------------------------|--------------------------|
| Agius, G., 39 | Horsley, R., 99 | Meyer-Pittroff, R., 84 | Tippmann, J., 8 |
| Agu, R. C., 268, 274 | Hull, G., 17 | Michel, R. A., 263 | Tito, J., 32 |
| Axcell, B.C., 348 | | Montgomery, E. A., 124 | Turner, N., 131 |
| Bamforth, C. W., 283, 332 | Jones, B. L., 279 | | |
| Barnum, R. A., 108 | Kalathas, A., 332 | Odibo, F. J. C., 274 | Van Zandycke, S. M., 290 |
| Bland, J. L., 32 | Kapral, D., 115 | Ogu, E. O., 274 | Vilpola, A., 245 |
| Broz, A., 345 | Kosin, P., 345 | Parker, N., 352 | Voigt, J., 8 |
| Buchhauser, U., 84 | Kotaviita, E., 245 | Peltola, P., 245 | Vrabec, J., 84 |
| | | | |
| Faulstich, M., 84 | Laitila, A., 245 | Räsänen, E., 245 | Wallin, C. E., 332 |
| Fischborn, T., 290 | Lake, J. C., 253 | Savel, J., 345 | Wasmuht, K., 121 |
| Fornalik, M., 340 | | Scheller, L., 263 | White, C., 13 |
| Funk, U., 263 | Maurin, Y., 332 | Schwarz, P. B., 99 | Wilhelmson, A., 245 |
| | May, J. C., 283 | Siebert, K. J., 90 | |
| Gans, U., 337 | McLeod, R., 24 | Sommer, K., 8 | Zuber, J., 337 |
| | Menger, H.-J., 127 | Speers, R. A., 253 | |
| Hertsgaard, K., 99 | Mercer, J., 286 | Stumpe, C., 121 | |
| Home, S., 245 | | | |

Subject Index

- | | | |
|---|---|--|
| Absorbers, use in beer stabilization, 337 | Bulk solids flow, 108 | Enzymes, 245, 337 |
| Acreage, barley, 99 | Bushel weight, barley quality parameter, 268 | Ester formation, 17 |
| Adjunct, impact on yeast, 290 | | |
| Aeration, wort, 352 | Candle filter, use in beer stabilization, 337 | Fermentation, |
| Air rest, effect on sorghum varieties, 274 | Carbon dioxide, | abnormal, 115 |
| Annolyte, use in CIP, 127 | loss during CIP, 39 | premature yeast flocculation, 253 |
| Antioxidant, capacity of polyphenols from PVPP, 283 | recovery, 84 | slow, 352 |
| Ascending method of limits, turbidity, 90 | Cleaning and disinfection technology, 127 | temperature control, 124 |
| Assay, antioxidant potential of polyphenols, 283 | Cleaning efficiency, 340 | yeast vitality, 345 |
| | Clean in place (CIP), 39, 127, 340 | Filter cake structure, 8 |
| Barley, | Climate protection, 121 | Filtration performance, 8 |
| survey of producers, 99 | Contamination, 340 | Flavor training, 348 |
| screening for quality, 268 | Craft beer, Big QC Day study, 13 | Foam, factors impacting, 332 |
| Beer, 332 | Craft brewers, | Free amino nitrogen (FAN), 274 |
| stabilization, 337 | utility usage ratios, 286 | Fusarium head blight, 245 |
| tasting, 348 | wort aeration, 352 | |
| Benchmarking, world-class manufacturing, 24 | | Gravimetric analysis, laboratory fermentation control, 345 |
| Biofilms, 340 | Detergent, impact on beer foam, 332 | |
| Biofouling, 340 | Dissolved oxygen, wort aeration, 352 | Henry's law, carbon dioxide, 39 |
| Brewery heat requirements, 121 | | High-gravity brewing, impact on yeast, 290 |
| Brewhouse, energy efficiency, 263 | Electrolysis, 127 | Hot water preparation, 121 |
| | Endoproteinases, 279 | |
| | Energy, efficiency and alternative sources, 263 | India pale ale, 13 |
| | | Inventory control, 131 |

- Katholyte, use in CIP, 127
Key performance indicator, world-class manufacturing, 24
Kilning, 245
- Leadership, world-class manufacturing, 24
Lipid, impact on beer foam, 332
- Malt, endoproteinases and inhibitors, 279
Malting, 245, 274
Multibrew fermentors, 115
- Nitrogen, 245, 290
- Olive oil, addition to yeast, 17
Oxygen, buildup caused by CIP, 39
- Pale ale, 13
Particle, measurement and size distribution, 8
Pasteurizer, 32
People-based strategy, world-class manufacturing, 24
Polyphenols, recovery from PVPP, 283
- Polyvinylpyrrolidone (PVPP), 337
 recovery of polyphenols, 283
Powder, flow properties, 108
Premature yeast flocculation (PYF), 253
Production scheduling, 131
Product quality, 32
Profit-based strategy, world-class manufacturing, 24
Proportional time control, 124
- Regenerative energy, solar thermal, 121
- Sales planning, understanding the supply chain, 131
Separation, efficiency of solid-liquid, 8
solids, 108
Silica gels, 337
Solar heating system, 121
Sorghum malt, 274
Steeping, malt quality, 245
Steinfurth foam stability tester, 332
Stratified fermentors, 115
Supply chain planning, 131
- Thousand corn weight, barley quality parameter, 268
Total nitrogen, 274
Turbidity, visual and instrumental analyses, 90
Two-stage cooling device, 84
- Underattenuation, wort aeration by craft brewers, 352
Utility usage ratios, craft brewers, 286
- Vacuum tube collectors, 121
Water conservation, 32
Weight analysis, laboratory fermentation control, 345
World-class manufacturing, 24
Wort, 345
 aeration, 17, 352
 deficiency, 290
- Yeast
 impact of nutrients on fermentation and beer quality, 290
 olive oil addition, 17
 vitality in fermentation, 345
- Zinc, impact on yeast, 290